



Fall 2014
Vol. 14 No. 3

Entre Nous

The Newsletter of the
Mercer Island Sister City Association



Adieu Été; Bienvenue Automne!

Alas, we bid farewell to this lovely, sun & fun filled Seattle summer, when we joined Mercer Island's celebrating citizenry in July during Summer Celebration with a **festive French inspired entry in the parade**. On August 14, with the French American School we co-sponsored the ever popular, effervescent **French Bistro band Rouge** at an evening **"Concert in the Park"** enjoyed by all. Finally, at month's end, celebrated Seattle chefs Jacques Boiroux and Thonon-born Dominique Place generously offered **cooking classes** to us and France Education Northwest, as we gathered in Jacques' own personally designed gourmet kitchen. Bon appetit!

You Are Invited To Our

End of Summer Party!

Saturday, September 20th • 1 PM - 4 PM
On The Aljoja Mercer Island Garden Patio
2430 76th Ave SE • Mercer Island

The Boards of the Mercer Island Sister City Association and Mercer Island Farmers Market want to say a BIG THANK YOU to our members, sponsors and volunteers for a great 2014.

Enjoy hosted light beverages, French inspired refreshments, and no-host wine. Special guests from the Seattle Pétanque Club will also demonstrate this favorite French lawn game and invite you to play pétanque too.

Learn! Eat! Play! Enjoy!
We hope you can join us!

**A very special thank you to
Aljoja Mercer Island for their
most generous support of this event.**

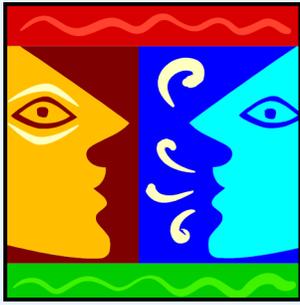
As we welcome Fall we invite our members, sponsors, and volunteers to our Saturday, September 20, 1-4PM **"Thank You! Let's Play Pétanque!"** event in Aljoja's lovely garden courtyard and on the adjacent city **Pétanque** courts. We are partnering with the Mercer Island Farmer's Market to usher in the Fall season and express our appreciation to our members and supporters. Seattle Pétanque Club members will demonstrate; volunteers from the MIHS French Honor Society will try their hand at the game before everyone has a chance to play. **Our special thanks to Aljoja** for their incredible generosity in sharing their lovely space and providing refreshments for the occasion.

We are now excited to begin recruiting students and organizing our **2015 Student Exchange with Thonon**. Our students will travel there in February, and theirs will return to visit us in late October.

Early planning is also now underway to receive and host **an adult delegation from Thonon during Summer Celebration 2015**. We will happily celebrate together the **15 year anniversary of the formation of our sister city relationship with Thonon**.

If you would like to become more involved in our "new year" with all it will hold, we invite you to contact one of us on the Board. Bienvenue!

Linda Todd, President



Cercle Francophone: Vous êtes invites

Join Us To Practice French In A Friendly Gathering

The Mercer Island Sister City Association's French Conversation Evenings are very informal gatherings intended for anybody who wants to improve his/her French. There's no format or agenda - and the only "rule" is that we speak French. All levels of French are welcome! Upcoming French Conversation Evenings will be:

Tuesday Evenings, 7-9PM: Oct. 28 • Nov. 18

No French Conversation Evening in September

At the home of Beth Brennen • 4140 96th Ave. SE, Mercer Island • Please RSVP to Beth: 232-7650.

French Conversation Evenings will resume on Tuesday, October 28. You will receive a reminder email on the Sunday prior to each French Conversation Evening. If you are not currently on our email reminder list, we will be happy to add you. Ask a MISCA board member at a French Conversation Evening or contact: kathy-erickson@live.com.

We are seeking volunteers to host future home Conversation Evenings. A MISCA board member will lead the French conversation.

To volunteer to host, to learn details or for any questions, call Beth at 232-7650 or Monica at 232-2983.



France Education Northwest (FEN), a non-profit organization to promote French culture in the Pacific Northwest, will sponsor three upcoming events:

Oct 28: Fall of Flavor Cooking Class: Keep warm as the weather turns cooler with seasonal recipes by attending a cooking class led by the renowned French Chef and President of FEN, Jacques Boiroux. To be held at the Leif Erickson Lodge in Ballard.

Oct. 29: Fall of Flavor: A French Regional Dinner prepared by Chef Jacques Boiroux. To be held at the Leif Erickson Lodge in Ballard. Menu coming soon!

Dec. 2: Christmas Cooking Class: Celebrate Christmas with festive recipes at a cooking class led by renowned French Chef Jacques Boiroux, in his very own kitchen.

For more information:
www.facepnw.org or www.fenpnw.org
[Click on Events](#)



Art Uncorked

Friday, Sept. 12, 6-9PM

**Downtown Mercer Island
78th Avenue & Sunset Highway**

Wine Tastings, Art, Food & More!

For Event Details & To Purchase Tickets:
www.mercerislandartuncorked.eventbrite.com

For Questions:
Mercer Island Chamber of Commerce: 206-232-3404

French Film on Mercer Island



Welcome to the Sticks

Bienvenue chez les Ch'tis

Friday, October 24

6:30PM: Wine & Cheese

7:30PM: Film

At Aljoya on Mercer Island • Free
In French with English Subtitles

The Mercer Island Arts Council and Aljoya Mercer Island will co-host a complimentary French film as part this fall's Comedy Classics film series at Aljoya Mercer Island. Aljoya will host wine and cheese in their lobby at 6:30PM prior to the 7:30PM film.

In this low-key comedy, one of France's biggest hits ever, postal manager Philippe tries to please his wife by getting a transfer to the South of France. Instead, he is sent to Bergues in the extreme north. Gradually, he is won over to the place; but will he be able to convince his wife of its charms?

Lance Rhodes, a featured scholar in the Humanities Washington's Speakers Bureau, will provide introduction and post commentary. In addition to teaching several years at UW, Lance has lectured on literature and film throughout North America, Europe, the Middle East and Asia. He teaches annually at Massachusetts Institute of Technology.

Sponsored by Aljoya Mercer Island
and Mercer Island Arts Council.



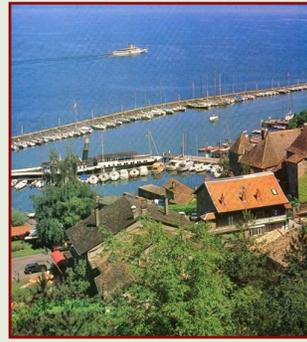
Beaujolais Nouveau Wine Festival

Friday, November 21

Columbia Tower Club • Seattle

The French-American Chamber of Commerce of the Pacific Northwest will present the 22th Annual Festival du Beaujolais Nouveau at the Columbia Tower Club on November 21st. Mark your calendar!

Details coming at www.faccpnw.org.



Mercer Island Sister City Association & An Armchair Visit to Thonon

This fall Mercer Island Sister City Association looks forward to visiting three Mercer Island community groups to provide information about Mercer Island's sister city relationship and share slides of Thonon-les-Bains, France.

October 1: Mercer Island PROBUS

October 20: Mercer Island Women's Club

November 4: Mercer Island Rotary



French American School of Puget Sound

We are excited to announce that for the 2014-15 school year we will welcome our largest-ever number of students: 415. We are very proud to have grown every year since our inception in 1995 and will celebrate our wonderful faculty, alumni, current students, and parents during our 20th anniversary throughout 2015. As part of this celebration we will hold our annual Gala with a special commemoration of our 20 years on March 28, 2015 at the Fairmont Hotel in Seattle – please save the date!

We still have a few spots open in pre-kindergarten for the 2014-15 school year. If you are interested in enrolling your child, please contact Patricia Blaise-Caves at patriciab@fasps.org or 206-275-3533 x275. We also welcome interest and enrollment questions for the 2015-16 school year.

www.fasps.org

Cooking with Chefs Jacques and Dominique



In August Mercer Island Sister City Association and France Education Northwest sponsored a French cooking class led by renowned Seattle French Chefs Jacques Boiroux and Dominique Place at the lovely home of Chef Jacques. Chef Dominique demonstrated his fabulous French Onion Soup as well as Savory Entrée Crepes and Sweet Dessert Crepes. Chef Jacques led the class in making a beautiful Salmon Carpaccio, Beef Wellington and an easy and delicious side salad. Class participants had a fantastic time learning to make these dishes and visiting with the Chefs over a marvelous lunch with wine on Chef Jacques' delightful courtyard patio. Mercer Island Sister City Association is grateful to the chefs for their donation of time and ingredients to make these classes possible as both a wonderful experience and a fundraiser for MISCA and FEN. Also, a special thanks to Chou Chou Place, wife of Chef Dominique (and like Chef Dominique, a native of the Thonon-les-Bains area) for her assistance and good spirit in the class.

Today we will feature Chefs Dominique's French Onion soup, a perfect Fall first course or entrée. You can look forward to a special recipe from Chef Jacques in our January issue of [Entre Nous](#).

Chef Dominique's French Onion Soup

When preparing the main ingredient of a great French Onion Soup, a rich beef stock, Chef Dominique suggests making more than you need and freezing the leftovers for future use. The stock can be made up to a couple of days ahead of time. If making a fresh beef stock is not an option, you could use your favorite ready to use all natural beef stock (Swanson, Wholefoods, Pacific...)



Beef Stock: Ingredients for 12 to 15 people

Mix of Beef bones and meat, for example: 1.5 lbs. Beef Oxtails/
2 lbs. Beef Chuck Short Ribs/1.5 lbs. Beef Marrow bones

Mirepoix: Wash all vegetables and chopped about 1" x 1"

- 4 to 5 medium carrots
- 3 large onions peeled & chopped + 2 cloves planted in 2 different onions parts
- 1 head of garlic peeled / cloves left whole
- 2 T. Herbs of Provence + 2 bay leaves
- 3 or 4 thyme branches or 2 T. thyme leaves fresh if possible or dry
- 2 large leeks cut lengthwise and tied up in a bundle
- 2 medium cubed tomato (Optional)
- 1 or 2 pinches of rock salt

Cooking with Chefs Jacques and Dominique (continued)

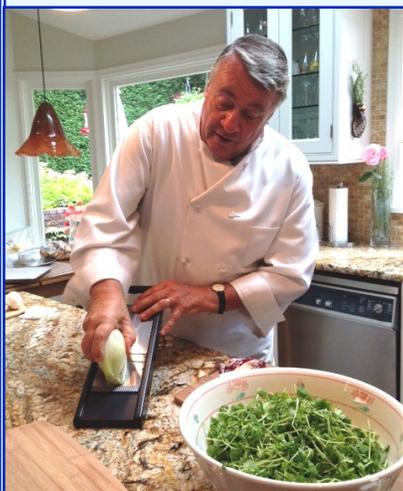
Beef Stock Recipe: To blanch meat and bones: In a large stock pot, place meat and bones and cover with cold water. Turn heat on medium-high. As soon as liquid starts to boil, pour the whole thing into a colander placed in the sink and rinse bones and meat with cold water. (Blanching removes most of impurities and allows you to obtain a clear stock.)

In the same stock pot, place blanched meat and bones. Add Mirepoix and tomato. Cover abundantly with filtered cold water. Add salt and raise to boiling. Turn down heat to a simmer, cover partially with a lid and cook for 2.5 to 3 hours making sure that the stock is always simmering. When ready, strain stock through a fine chinois (strainer), discard vegetables and save meat for other uses.

Making the Onion Soup:

Onion Soup: Ingredients for 6 people

- 2 T. Butter
- 1 kg. (2 lbs.+) peeled medium yellow onions
- 2 small branches of thyme (fresh or dry)
- 20 toasted croutons cut from baguettes (3 per bowl)
- 3 to 4 oz. Amontillado dry sherry
- 10 to 12 oz. shredded Gruyère cheese (about 2 oz. per bowl)
- Salt and black pepper to taste
- Extra Amontillado Sherry...
- 2 qts. homemade beef stock or ready to use all natural beef stock



Onion Soup Recipe: Cut onions in halves and remove extremities with a knife. With a chef's knife, slice them thin. In a soup pot, place butter, melt on medium heat. Add onions and sauté on medium to low heat. After onions lose their humidity, they will start coloring. Keep them golden, lightly brown, which takes 20-40 minutes. Deglaze with the sherry, mix well, reduce sherry by half and add the beef stock and thyme branches. Raise to a boil, then simmer for 10-15 minutes. While soup is cooking, preheat broiler on high. Correct seasoning: salt and pepper. (Go easy on the salt since we still have to add aged Gruyère)...

Mix well while pouring into each bowl (oven/broiler resistant). Place 3 small baguette croutons on top and cover each bowl with the shredded Gruyère. Place bowls on a baking sheet and under the hot broiler. Remove when cheese is melted and golden brown. Sprinkle a bit of Sherry on top and serve immediately.



Bon Appetit!

Thank you very much to Chefs Jacques and Dominique!

For information on upcoming cooking classes led by Chef Jacques Boiroux:
www.faccpnw.org or www.fenpnw.org & click on "Events".



A Daytrip from Thonon-les-Bains

Annecey: The Venice of the Alps

One of the many delights of staying in our sister city, Thonon-les-Bains, is the opportunity for fabulous, easy day trips. One of the two excursions to historic towns within an hour of Thonon-les-Bains takes us to Annecey, France.

Lying on the northern tip of Lake Annecey with canals running through its Old Town pedestrian walking district, Annecey is known as the “Venice of the Alps”. Just 74 kilometers from Thonon-les-Bains, a daytrip to enjoy Annecey’s charming architecture, wide array of shops, and restaurants from casual sidewalk eateries to fine cuisine is a recommended addition to your itinerary.

Annecey is a great place to park your car on the outskirts of the pedestrian area and stroll the cobbled streets without a plan. Enjoy your canal side walk as you drop into shops that peak your interest, relax over lunch at a waterside café and simply roam Old Town to enjoy the sights. You’ll have choices galore for a spot for a leisurely lunch, to relax with a coffee or cool off with a summertime ice cream.

Annecey can become a bit crowded in peak tourist season, especially on weekends, so plan ahead with that knowledge. We visited Annecey in October and it was pure delight!

LUC

2800 EAST MADISON IN SEATTLE
(206) 328.6645

MONDAY-THURSDAY:
4:30-10PM

FRIDAY:
4:30-11PM

SATURDAY:
10AM-3PM; 4:30-11PM

SUNDAY:
10AM-3PM; 4:30-10:30PM

LUC, A FRENCH-AMERICAN CAFÉ & BAR

Luc, a French-American café and bar located in the heart of Seattle’s Madison Valley, brings a French twist to the best of Pacific Northwest cuisine. Formerly of Rover’s, Thierry Rautureau is chef/owner of Luc and Loulay Kitchen & Bar in Seattle, along with Kathleen Encell-Rautureau, owner and floral designer.

Our visit to the patio of Luc proved to be a great afternoon with friends enjoying delicious food in a casual, pleasant atmosphere. All of our tastings were winners with favorites being the Boeuf Bourguignon and Trout Amandine.

In addition to being open for dinner 7 days a week, Luc is open for brunch and afternoon sweets on the weekend as well as happy hour every day from 4:30-6:30PM.

FOR MORE INFORMATION: WWW.THECHEFINTHEHAT.COM



Fall Membership Special Offer



**Become A Member or
Treat A Friend
to Membership!**

Join the Mercer Island Sister City Association to be a part of our connection with Thonon-Les-Bains, France and to stay abreast of our local activities. A great idea for *you* or to give as a gift to a friend!

New and renewal memberships submitted between now and the end of 2014 will not expire until December 31, 2015. This means new members will receive a complimentary bonus membership for the remainder of 2014 when joining to December 2015.

Not sure if you are a member? Contact MISCA Membership Chair, Pat Shafer at 206-232-3685.

To join simply mail in your completed membership form with your check.

**For questions, contact:
Pat Shafer, 206-232-3685
or pat.shafer@comcast.net**

Mercer Island Sister City Association Board of Directors

Linda Todd	President	232-4570
Jane Meyer Brahm	Member-At-Large	232-0701
Beth Brennen	Student Exchange French Conversation	232-7650
Rich Conrad	Member-at-Large	236-9174
Kathy Erickson	Newsletter/Publicity Website	232-7622
Susan L. Gates	Treasurer	232-4960
Monica Howell	Student Exchange/Secretary	232-2983
Casey Mochel	Young Adult Outreach French Community Liaison	425-777-5693
Terry Moreman	Chamber of Commerce	232-3404
Carla Peterson	Events	232-5354
Pat Shafer	Membership	232-3685
Sue Sherwood	Adult & Business Programs Events	236-0740
Kirsten Taylor, Asst. City Manager	City Liaison	275-7661

www.mercerislandsistercity.org



Mercer Island Sister City Association Membership Form

Fall 2014 Special: Sign up now for membership valid through December 2015.

For New or Renewal Membership

Membership Types

Individual Adult	\$25
Individual Youth	\$10
Senior Citizen	\$15
Family	\$30
Sponsor	\$50
Corporate	\$100
Patron	\$200
Donor	\$500
Benefactor	\$1000

Name: _____ Date _____

Address: _____

Phone: _____ E-Mail: _____

Membership Type: _____ Check Enclosed: _____

Your membership will be effective through December 31, 2015.

Check Payable To: Mercer Island Sister City Association

Mail To: 7605 SE 27th Street, #109, Mercer Island, WA 98040

For Information: Contact Pat Shafer, 206-232-3685 or pat.shafer@comcast.net

Merci Beaucoup!

Mercer Island Sister City Association thanks our corporate members and those who have supported our events:

Aljoya Mercer Island
Au Courant Salon & The Den
Canoe Island French Camp
Chocolatine
Dominique Place
Dr. Chris Lewis
Eastside Paris
French American Chamber of Commerce
French American School of Puget Sound
Indulge Salon
Island Books
Jacques Boiroux
John Surdi & Krystal Carpet Cleaning
Kaspar Donier
Katelyn Fink

Lance Rhodes
Maison de France
Mercer Island Chamber of Commerce
Mercer Island Parks & Recreation
Mercer Island PROBUS
Mercer Island Reporter
Mercer Island Rotary
Mercer Island Farmer's Market
Mercer Island Women's Club
MIHS French Honor Society
MIHS French Department
Peter Day
Steve Smith of Rick Steves Travel
The French Bakery

Mercer Island Sister City Association
7605 SE 27th Street #109
Mercer Island, WA 98040



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